

Esta Weber

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SUMMARY

Experienced Chef with 11+ years focusing on Private Events. Known for menu innovation.

EMPLOYMENT HISTORY

Private Chef — Hauck, Stokes and Koch (Feb 2024 - May 2024)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 300 guests with 95%+ client satisfaction.

Sous Chef — Haag - Considine (Apr 2016 - Feb 2019)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Catered private events for up to 203 guests with 95%+ client satisfaction.

Line Cook — Huel Inc (Mar 2022 - Jul 2025)

- Catered private events for up to 189 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

Mediterranean • Asian Fusion

Kitchen Skills

Cost Control • Menu Design

Operations

Supplier Negotiation • Catering • Inventory Management

Soft Skills

Time Management • Team Leadership • Training

EDUCATION

Diploma in Culinary Arts, Dietrich - Bayer Institute (2011)

PROJECTS

victoria - Operative national hierarchy

spes ulciscor - Integrated exuding array <https://sugary-wedding.net/>

vigilo - Profound data-driven matrix

CERTIFICATIONS

- HACCP Level 3